Get **STARTED!**

Contact INFORMATION



www.SBCounty.gov

Utilizing this service is a wonderful opportunity for food facility owners and operators to ensure their facilities are operating with the highest level of food safety.

Contact Food Safety HELP to schedule your consultation!

Send an email to:

<u>Dawn.LaFlower@dph.sbcounty.gov</u> or call (800) 442-2283. Your request will be processed in a timely manner.

Don't wait. Take advantage of this **FREE** service today!



San Bernardino County Government Center

385 North Arrowhead Avenue, 2nd Floor San Bernardino, CA 92415

Phone

(800) 442-2283

Fax

(909) 387-4323

E-mail

Dawn.LaFlower@dph.sbcounty.gov

Make Sure You Make The Grade!







Creating a Partnership to Achieve a Common Goal

Why FOOD SAFETY HELP?

The purpose of Food Safety Health Education Liaison Program (HELP) is to guide food facility operators in improving their food handling operation to ensure their facility meets food safety standards. It is also designed to support facilities that would like to improve their grade or introduce new operators to Health Safety expectations. This and facility program provides food operators with а one-on-one opportunity to ask questions and receive constructive feedback to improve their operation.

We encourage food facilities to take advantage of this opportunity and allow the County of San Bernardino Division of Environmental Health Services HELP you achieve your goals.



What do WE DO?

The overall goal of Food Safety HELP is to provide food facility operators with the resources and educational materials they need to maintain compliance with food safety regulations. Food facilities can take advantage of the following services offered by HELP:

- One-on-One consultations
- Educational materials
- Mock inspection evaluations addressing points of concern and intervention
- Possible solutions to issues that may be hindering improvement and/or compliance.





Cost? FREE!

The cost for the first HELP consultation is absolutely **FREE** for every food facility. Any subsequent consultation visits will be conducted at the current hourly rate.

CONSULTATIONS

Consultations are conducted by an experienced Registered Environmental Health Specialist. A mock inspection of the food facility is performed to identify areas of concern. This can be an invaluable tool to the food facility owner/ operator on how to improve their standard operating procedures in order to comply with food safety regulations. Consultations will not affect a current facility grade, but issues that arise will be addressed. A final consultation report will be left for the operator.

EDUCATION



Food Safety HELP provides educational materials to food facilities in order to assist them and their employees on

safe food handling practices. These educational materials will HELP the recipient obtain a clearer understanding and knowledge of current regulations and food safety principles and practices.